	<b>Finished Product Specification</b>	
	Product Code	BA106473
	Product Name	Peeping Chick SP-WBOY- Glz - Veg
	Legal Description	Printed Sugar Paste
	Medium	Sugar Paste
	Specification Date	19/07/2023
	Specification Version Number	1

RSPO Certification	Segregated
RSPO Membership Number	9-1583-16-000-00
RSPO Certificate	BMT-RSPO-000776
Download current RSPO certificate	<a href="http://bakeart.co.uk/certificates&amp;policies.php">http://bakeart.co.uk/certificates&amp;policies.php</a>


SUPPLIER	BakeArt Limited Unit 18/19 Merchant Court North Seaton Industrial Estate Ashington Northumberland NE63 0YH
CONTACT	Tony Wadley
TELEPHONE	07966 793806
EMAIL	tony@bakeart.co.uk
OFFICE TELEPHONE	01792 293689
OFFICE EMAIL	admin@bakeart.co.uk
OUT OF HOURS	07966 793806 (Tony Wadley, Director) 01792 363361 (Michelle Wadley, Director)
TECHNICAL	technical@bakeart.co.uk



Product Dimensions: H:1.9mm L:26mm B:19mm D:mm  
Average unit weight: 1.0 g  
Case size - 2070 units

### Ingredients Declaration

Ingredient Name	Function	%	Country Of Origin
Sugar  Derived from:Beet / Anti-caking agent from plantBeet. Sugar not filtered with bone char	Base	71.72395	Belgium, The NetherlandsUnited Kingdom

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	19/07/2023	L.Lisle	

Glucose Syrup  Derived from:Wheat (not declarable) Brix: 82.2 – 83.2	Base	12.74	France,
Vegetable Fat (Palm Kernel, Palm Oil)  Derived from:Palm kernel (56%) Palm Oil (44%) RSPO-SG	Base	4.9	Brazil, Colombia, Indonesia, Malaysia, Papua New Guinea,
Invert Sugar Syrup  Derived from:Beet (Brix: 67.5 – 69.5%)	Base	3.92	The Netherlands,
E414 Gum Arabic  Derived from:Vegetable - Stems of Acacia Senegal	Thickeners	1.47	Sudan (Kordofan Region),
E415 Xanthan Gum  Derived from:Fermentation with Xanthomonas campestris. Trade name Xanthan Gum FED. Manufacturer Jungbunzlauer	Thickeners	1.47	Austria,
E471 Mono - and Diglycerides of Fatty Acids  Derived from:Palm (RSPO-SG)	Emulsifier	0.98	Denmark,
E422 Glycerol  Derived from:Rapeseed. In accordance with Guideline EU 1829/2003 and EU 1830/2003 this product is free from obligatory declaration. Derived from vegetable fat	Humectant	0.98	Germany,
Water  Derived from:local source	Base	0.6945	United Kingdom,
Isopropanol  Derived from:Chemical - FUNCTION: carrier. Not declarable due to evaporation during production process & application. Not detectable in finished product	Carriers	0.375	Germany, Japan, The Netherlands, United Kingdom, United States,
E322 Lecithins  Derived from:Sunflower	Emulsifier	0.17275	Spain,
Maize starch  Derived from:Maize - Eurofins Valid IT Non GMO - Cert No. 2401622	Thickeners	0.1305	The Netherlands,

E101 (i) Riboflavin Derived from:Rice	Colours	<0.1%	China,
Maltodextrin Derived from:Maize / potato - Non declarable carrier, serves no function in finished product Potato/Corn - Non declarable carrier; Non GMO In accordance with (EC) No 1829/2003 and (EC) No 1830/2003	Carriers	<0.1%	Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, The Netherlands,
E163 Anthocyanins Derived from:Red cabbage extract, Extraction method NOT from LakeRed Cabbage - Extraction from Aluminium Lake	Colours	<0.1%	Canada, China
E162 Beetroot red Derived from:Beta vulgaris L.	Colours	<0.1%	France, Germany, Poland, United Kingdom
Maize Protein Derived from:Corn/Maize, IP Certificate No US1594. Does not contain GM material. Base material not sourced from IP source. Label as maize protein/corn protein. Does not require labelling under current EU law	Glazing agent	<0.1%	United States,
E202 Potassium sorbate Derived from:Sorbic Acid & Potassium Hydroxide. Sulphur dioxide & Sulphites ARE NOT (added) at concentrations of more than 10mg/kg - Non declarable carrier	Preservatives	<0.1%	China,
E464 Hydroxypropyl methyl cellulose Derived from:Hydroxypropyl methyl cellulose	Stabilisers	<0.1%	South Korea,

<p>E422 Glycerol</p> <p>Derived from:Rapeseed. Supplier not part of non-GMO scheme. Supplier stat: 'The Glycerine supplied is not produced from RM that has been GM and/or has come into contact/been mixed RM that has been GM. The product is not liable to labelling under the Reg (EC)1829/2003 &amp; (EC)1830/2003. It's not possible to warrant the product is exempt from traces of GMO. This is in line with reg (compare Reg (EC) 1829/2003, Art.12, 2; Art.24, 2; Art. 47).'</p>	Carriers	<0.1%	Germany, The Netherlands,
<p>Maltodextrin</p> <p>Derived from:Tapioca / None declarable carrier</p>	Base	<0.1%	Malaysia,
<p>E1520 Propan-1,2-diol; propylene glycol</p> <p>Derived from:Synthetic - Non declarable carrier</p>	Humectant	<0.1%	France, Germany, Spain, The Netherlands,
<p>E341 (iii) Tricalcium phosphate</p> <p>Derived from:Calcium - from plant / Non declarable carryover additive.</p>	Anti-caking agent	<0.1%	Germany,
<p>E500ii Sodium Bicarbonate</p> <p>Derived from:Ore trona / None declarable carryover additive</p>	Acidity Regulator	<0.1%	United States,
<p>E300 Ascorbic Acid</p> <p>Derived from:Corn (Maize) - NON GMO IP Supply Chain Standard SGS V4.0 / Cert No. CN19/10539. Non declarable carrier</p>	Acidity Regulator	<0.1%	China,
<p>E551 Silicon dioxide</p> <p>Derived from:Mineral quartz / Sand. None declarable carryover additive</p>	Anti-caking agent	<0.1%	United States,
<p>E330 Citric Acid</p> <p>Derived from:Maize / molasse (beet/cane) - Non declarable carryover additive</p>	Acidity Regulator	<0.1%	Austria, France, Germany, Switzerland,

**Ingredients Declaration**

Ingredients: Sugar, Glucose Syrup, Vegetable Fat (Palm Kernel, Palm Oil), Invert Sugar Syrup, Thickeners: Gum Arabic, Xanthan Gum, Maize starch; Emulsifier: Mono - and Diglycerides of Fatty Acids, Lecithins; Humectant: Glycerol; Colours: Riboflavin, Anthocyanin, Beetroot; Glazing agent: Maize Protein; Stabilisers: Modified Cellulose.

**Allergy Information**

<b>Peanuts</b>	-	<b>Sesame</b>	-
<b>Fish</b>	-	<b>Eggs</b>	-
<b>Soya</b>	-	<b>Milk</b>	-
<b>Lupin</b>	-	<b>Nuts</b>	-
<b>Celery</b>	-	<b>Mustard</b>	-
<b>Crustaceans</b>	-	<b>Molluscs</b>	-
<b>Cereals</b>	-	<b>Sulphur Dioxide</b>	-

+ Product contains, +/- Product may contain, - Does not contain

**Additional Information**

**Allergen Statement**

This product is free from allergens

**Product Shelf Life:**

Maximum Life from date of manufacture: in months	12
Minimum Shelf Life on Delivery: in months	9
Shelf Life Once Opened: in months	3

**Nutritional Information**

Energy KJ	1631.0
Energy Kcal	385.5
Fat	5.1
Fat (Saturated)	0.7
<i>of which mono-unsaturates</i>	0.0
<i>of which polysaturates</i>	0.0
Carbohydrates	85.1
Sugars	78.0
<i>of which polyols</i>	0.0
<i>of which starch</i>	0.0
Protein	0.0
<i>Sodium</i>	0.0
Salt	0.0
<i>Fibre</i>	0.0
<i>Moisture</i>	0.0
<i>Ash</i>	0.0

**Recommended Storage Conditions**

Ambient storage in cool (15 - 20°C) dry conditions, protected from light and strong odours.  
The natural colours used in this product are highly sensitive to light and temperature; the colour will change where variations to recommended storage conditions occur.  
The natural colours used in this product are highly sensitive to pH; the colour will change where pH is < 5.5.

**Packaging**

Component	Material	Size	Guage	Weight	Qty per pack	Total weight per pack
Interleave Sheets	Pearlised Polypropylene	365mm x 480mm	35 Micron	4.2g	15	63g
Backing Paper	Kraft Paper with (MDPE) Medium Density Polyethylene coated	350mm x 480mm		29g	15	435g
Standard Pizza Box	Corrugated Card - 200 KRAFT	495mm x 405mm x 30mm		214g	1	214g
Medium Outer Carton	Corrugated Cardboard	580mm x 430mm x 320mm	Double walled	970g	1	970g

**M&S Approved Sites**


Supplier	0
Supplier Code	
Manufacturing Site	

**Free From:**

Artificial Colours	Yes	Artificial Flavours	Yes
Artificial Sweeteners	Yes	Preservatives	No
MonoSodiumGlutamate	Yes	Modified Organisms	Yes
Irradiated Ingredients	Yes	Hydrogenated Fats	Yes

**Suitable For:**

Nut/Seed Allergy Sufferers	Yes	Lacto-Ovo Vegetarian	Yes
Lactose Intolerance	Yes	Vegetarians	Yes
Coeliacs	Yes	Vegans	Yes
Kosher	Yes without Certification	Halal	Yes without Certification

Document Number QP18023      Issue 1      Date 19/07/2023      Written By L.Lisle      Authorised By 

### Microbiological Standards

Microorganism	Typical	Maximum	Units	Method	Frequency
TVC	10,000	50,000	Cfu/g	External Lab	annual
Enterobacteriaceae	100	1000	Cfu/g	External Lab	annual
E.coli	<10	10	Cfu/g	External Lab	annual
Yeast	<100	1000	Cfu/g	External Lab	annual
Staphylococcus Aureus	<10	100	Cfu/g	External Lab	annual
Salmonella Species	Not detected	Not detected	Cfu/g	External Lab	annual

Tariff Code
17 04 90 99 91

### QUALITY AND FOOD SAFETY

Due to the manufacturing process, the natural colours used in these products, may vary slightly from batch to batch and show slight variation over time.

It is the Customers responsibility to ensure that this product is suitable for their intended purpose.

All details of the product and specification will remain the property of BakeArt Ltd. Neither party is empowered to disclose any details to a third party or make any changes to the specification without agreement in writing from BakeArt or the supplier as appropriate.

We hereby warrant as follows: -

1. That all food (as defined by the Food Safety Act 1990 and/or any regulations made thereunder) which is supplied to you by us from time to time whether directly or indirectly complies at the date of delivery in all respects with the said Act and/or regulations made thereunder and all other United Kingdom legislation and regulations relating to the supply or sale of food, and
2. That all food which is supplied to you by us is free from the prohibited additives as listed within the BakeArt Additives Policy, and
3. (Without prejudice to the generality of the foregoing) that all such food so supplied by us has not prior to delivery been rendered injurious to health and at delivery complies with food safety requirements and is at delivery of the nature, substance and quality described and is not at delivery described whether by means of a label or otherwise or presented in such a way so as to be false or misleading as to the nature or substance or quality of the food, and
4. That we have carried out in relation to all such food so supplied by us such checks as a major prudent manufacturer would reasonably have carried out to comply with all the aforementioned legislation and regulations and we hereby declare that it is in all the circumstances reasonable for you to rely on those checks, and
5. That all our premises, equipment, machinery and other apparatus of whatever nature used in connection with the manufacture, storage, supply and sale of food comply with the standards of cleanliness and hygiene prescribed by the said Act and/or regulations made thereunder.

Document Number	Issue	Date	Written By	Authorised By
QP18023	1	19/07/2023	L.Lisle	